

## 1GR85 SERIES FREE STANDING GAS FRYER



Model 1GR85D



### SPECIFICATIONS:

70 - 85 lb. capacity free standing gas fryer, Vulcan-Hart Model No. (1GR85M) (1GR85D) (1GR85C). Stainless steel front top, sides and door. Set of 4 casters (2 locking). Stainless steel fry tank with five heat exchanger tubes and a "V" shaped cold zone. 1 1/4" full port ball type drain valve. Twin fry baskets with plastic coated handles. 150,000 BTU/hr. input. (Millivolt) (Programmable solid state) (Programmable computer) control system. Electronic ignition standard with solid state and computer control models. Tank brush, stainless steel crumb scoop and clean-out rod.

Overall dimensions: 21"w x 34 1/2"d x 47 1/8"h. Working height 36 1/4".

CSA design certified. NSF listed.

**SPECIFY TYPE OF GAS WHEN ORDERING.**

**SPECIFY ALTITUDE WHEN ABOVE 3,000 FT.**

**1GR85M:** Behind the door millivolt thermostat control adjusts from 200 to 400 F.

**1GR85D:** Solid state temperature control programmable from 200 to 390 F. Completely programmable with single digital 4 character display. User selectable fat melt modes. Automatic and manual select boil out modes. Electronic ignition.

**1GR85C:** Computer control with digital character display. Completely programmable with 10 product keys. Adjusts from 200 to 390 F. User selectable fat melt modes. Automatic and manual select boil out modes. Programmable Celsius and Fahrenheit temperature scales. Electronic ignition.

### STANDARD FEATURES

- Stainless steel fry tank, 85 - 90 lb. capacity. Includes limited 12 year tank warranty.
- 1 1/4" full port ball type drain valve.
- Stainless steel front top, sides and door.
- Set of 4 casters (2 locking).
- Twin fry baskets with plastic coated handles.
- 150,000 BTU/hr. input.
- Five heat exchanger tubes positioned for easy cleaning.
- Hi-limit shut-off.
- Combination gas shut-off valve, pressure regulator and pilot ignition system.
- Tank brush, stainless steel crumb scoop and clean-out rod.
- One year limited parts and labor warranty.

### ACCESSORIES

- GRO15 add-on frymate.
- Stainless steel tank cover without basket lifts.
- Grease protector strips.
- Single large basket - 18 3/4"w x 17 1/4"d x 6"h.
- Set of twin baskets - 8 3/4"w x 16 3/4"d x 6"h.
- Set of tri-baskets - 5"w x 16 13/32"d x 5 5/16"h.
- Flexible gas hose with quick disconnect and restraining device.



# 1GR85 SERIES

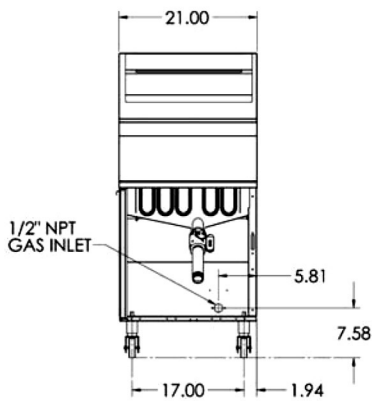
## FREE STANDING GAS FRYER

### IMPORTANT

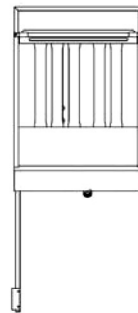
- A combination valve with pressure regulator is provided with this unit.  
Natural Gas 4.0" (102 mm) W.C.  
Propane Gas 11.0" (254 mm) W.C.
- An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- All models require a 6" (152 mm) clearance at both sides and rear adjacent to combustible construction.
- All models require a 16" (407 mm) minimum clearance to adjacent open top burner units.
- This appliance is manufactured for commercial installation only and is not intended for home use.

### SERVICE CONNECTIONS:

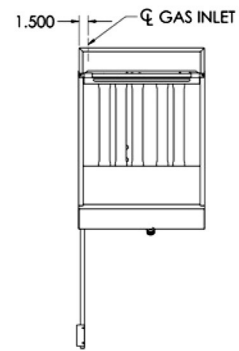
- (P1) 1/2" (13 mm) rear gas connection (single units).
- (E1) 115 volt cord & plug supplied on GRD and GRC fryers.



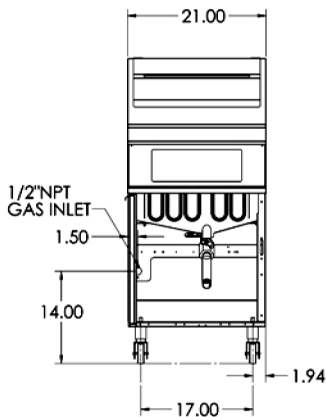
**FRONT VIEW  
1GR85M**



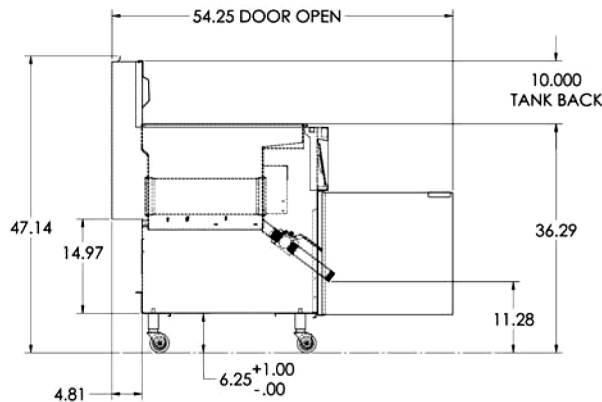
**TOP VIEW  
1GR85M**



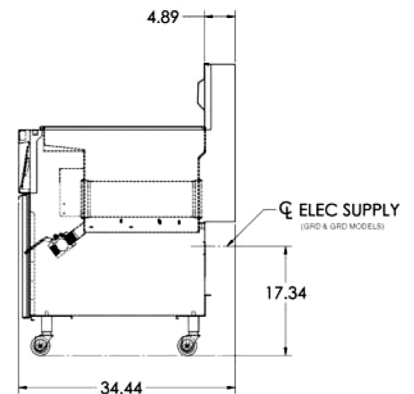
**TOP VIEW  
1GR85D & 1GR85C**



**FRONT VIEW  
1GR85D & 1GR85C**



**SIDE VIEW**



MODEL	WIDTH	DEPTH	OVERALL HEIGHT	WORKING HEIGHT	TANK SIZE	BTU/HR.	FRY COMP. CAPACITY	APPROX. SHP.WT.
1GR85M 1GR85D 1GR85C	21"	34 1/2"	47 1/8"	36 1/4"	19 1/2" x 18"	150,000	70 - 85 lbs.	300 lbs.

**NOTE:** In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.